

MARCH 2021

Thirty Bench Monthly Newsletter

Thirty Bench Wine Makers
4281 Mountainview Road Beamsville, Ontario L0R 1B2



Message from the Estate Manager

FIONA MUCKLE - THIRTY BENCH HISTORY

We're thrilled to be offering tastings and experiences at the winery once again, effective March 1st. Find out more about what our current estate offerings are on pg. 4.

As many of you may know, in the fall of 2020 we renovated what we call The Cottage at Thirty Bench. I find it to be an interesting piece of our history and wanted to share it.

History of The Cottage

We think the cottage was built in the late 1940s, which is based on information from our neighbours as well as the construction and the materials used on the building. An older Russian couple lived there named Scoratov. He passed in the late 1960s and she sold the farm to John and Linda Ams not too long afterwards.

The Cottage was the homestead of the landowner before the property was purchased in 1980. Our vineyard manager Deborah Paskus moved into the cottage and renovated it. The grounds around the house were planted with a large flower and vegetable garden. There is still an apple and pear tree by The Cottage from the original fruit farm. These trees still produce excellent pears and apples to enjoy. The "FFYT" sign at The Cottage is the initials of the property purchasers. Fred, Frank, Yorgos and Tom.

Fiona Muckle

Original Property Deed

The image above is the original deed for the land purchased. The property was named Heritage Vineyards when purchased in 1980 before changing the name to Thirty Bench Winery when we opened in 1994.

Where did the name Thirty Bench come from?

THIRTY – because we are located near the Thirty Mile Creek
BENCH – because we are located on the “Bench” of the escarpment (a plateau between the lake area and the escarpment)



The Cottage, early 1990s

MARCH 2021

Vineyard Update

Winemaker Emma Garner & Vineyard Manager Wade Stark



Muckle Vineyard Riesling Vines
February 17, 2021

Hello Wine Club Members,

It's a beautiful day in paradise after the big snowfall yesterday (February 16).

Full dormancy.

Lots and lots of pruning completed throughout the Niagara Peninsula at this point. We're looking forward to some warmer temperatures so that the canes become more pliable before we can start tying them down to the fruiting wire.

Wade Stark,
Vineyard Manager

BECOME A WINE CLUB MEMBER

Call our Wine Club team at 1(905) 563-1698

MARCH 2021

Feature Wine

Winemakers Blend Riesling

\$3 OFF
NOW \$19.95
Reg. \$22.95



Hand-picked from a mixture of old and young vines from the Beamsville Bench. After careful selection of the finest grapes, the juice was cool fermented in various stainless steel tanks to capture fruit intensity. The increased number of batches provided plenty of blending options which helped to increase the overall complexity of the wine.

Clear and bright with a clean fresh aroma of Meyer lemon, tangerine, golden kiwi, starfruit, mineral and wet stone. A light, fresh and fruity Riesling. A medium-dry, refreshing wine with juicy flavours of sweet citrus, green apple and pineapple. Mouth-watering notes of citrus, white currant and green apple, along with site-specific minerality, linger on the fresh, clean finish. Summer in a glass.

Serve chilled at 10 to 12°C. Terrific sipping wine for when friends gather. Serve with lemon chicken; lightly seasoned chicken or pork; sushi; lightly spiced steamed mussels; Asian influenced grilled salmon; poached salmon; pan-fried fresh-water fish; steamed halibut with a corn salsa; veal schnitzel with lemon.

Winner Trophy ~ Six Nations Wine Challenge – Australia 2019

ORDER ONLINE OR CALL THE WINERY TO ORDER

at (905) 563-0352 for Current Vintage or Back Vintage bottles

MARCH 2021



Estate Experiences

Vineyard Stroll

Saturdays & Sundays 12 pm

Join us for an afternoon Vineyard Stroll through the Thirty Bench vineyard. Enjoy a sample of our award-winning Winemakers Blend Riesling on arrival and then follow one of our wine experts as they guide you on walk along our picturesque vineyards. Learn about the history of the winery, the terroir and our vines as you enjoy samples of our wines along the way. Afterwards, enjoy a warm cup of soup at our picnic tables.

Virtual Yoga & Wine Experience

Starts Wednesday, April 7

Join our 3-week virtual yoga program, led by local instructor Andrea. You'll enjoy a 45-minute yoga class followed by a 15-minute wine tasting with one of our Thirty Bench wine consultants.

Yoga & Wine Package - \$150 + tax
Yoga only - \$60 + tax

Seated Tasting Experience

Offered daily, 11 am - 3 pm

Join us for a 40-minute experience in one of our beautiful spaces for a seated tasting. Named Ontario Winery of the Year in 2019 by InterVin International Wine Awards, Thirty Bench is the best-kept secret in wine country. You will be able to choose 3 samples from the pre-selected portfolio. Our team of Consultants can answer your questions about wine tasting, food pairing and cellaring, and help you with your buying selections.



Reservations are available by calling our Wine Country Concierge at 1-888-510-5537. All guests in attendance including children are required to make a reservation due to room capacity restrictions. Non-alcoholic beverages will be substituted, reservations are required.

[Click Here](#) for COVID Updates.

BOOK A PRIVATE VIRTUAL TASTING WITH OUR TEAM TODAY!

To reserve a virtual group tasting led by one of our wine consultants, call our Hospitality Sales team at 1-888-609-4442.